



## **Diploma of Hospitality Management**

### **Program Overview**

The Diploma of Hospitality Management provides learners with the skills and knowledge to manage hospitality operations, lead teams, and make effective business decisions in fast-paced environments such as restaurants, hotels, cafés, and catering venues. The course prepares graduates to perform managerial functions independently with responsibility for others and a focus on customer service, sustainability, and operational excellence.

### **Possible Career Opportunities:**

- Café, Bar, or Restaurant Manager
- Front Office Manager
- Functions Manager
- Motel or Club Manager

### **Entry Requirements:**

- Completed Year 13 or Pass in Year 12 or
- Work experience in relevant industry sector or
- Met the mature student criteria.

(If above not met, must pass vocational literacy and numeracy test set by OIT.)

### **Duration & Delivery & Fees:**

- 3 to 4 Trimesters
- Blended Delivery: Face-to-Face and online through Moodle
- Total Fees - \$7,000.00

## **Unit of Competency**

### **Core Units (13)**

1. HHOM 510 – Lead and manage people
2. HHOM 511 – Roster staff
3. HHOM 512 – Enhance customer service experiences
4. HHOM 513 – Develop and manage quality customer service practices
5. HHOM 514 – Manage conflict
6. HHOM 515 – Manage finances within a budget
7. HHOM 516 – Prepare and monitor budgets
8. HHOM 517 – Research and comply with regulatory requirements
9. HHOM 518 – Monitor work operations
10. HHOM 519 – Establish and conduct business relationships
11. HHOM 520 – Implement and monitor work health and safety practices
12. HHOM 521 – Manage diversity in the workplace
13. HHOM 522 – Manage operational plan

### **Elective Units (14)**

1. HHOM 523 – Use hygienic practices for food safety
2. HHOM 524 – Provide responsible service of alcohol
3. HHOM 525 – Prepare and serve non-alcoholic beverages
4. HHOM 526 – Prepare and serve espresso coffee
5. HHOM 527 – Provide advice on food
6. HHOM 528 – Provide visitor information
7. HHOM 529 – Provide lost and found services
8. HHOM 530 – Manage on-site event operations
9. HHOM 531 – Recruit, select and induct staff
10. HHOM 532 – Work effectively in hospitality service
11. HHOM 533 – Source and present information
12. HHOM 534 – Manage meetings
13. HHOM 535 – Develop workplace policy and procedures for sustainability
14. HHOM 536 – Identify hazards, assess and control safety risks
15. HHOM 537 – Manage risk

For further information, please contact on email [info@oit.ac.fj](mailto:info@oit.ac.fj) or phone (679) 835 2627 / (679) 672 0123

For enrolment, please visit OIT Namaka Campus, Level 1, Challenge Plaza, Namaka, Nadi or apply online via <https://oit.ac.fj/qualification-application-form/>

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